

Recipe from: Edith Ohm

Date:

Carrot Cake

Blend together:

2 c. sugar

1/2 c. oil

4 eggs

Sift together:

2 c. flour

2 tsp soda

2 tsp cinnamon

1 tsp salt

you can add 1 can
well-drained crushed
pineapple before adding
carrots & nuts if you wish.
Makes a nice change
to the cake mixture.

Mix well with first ingredients.

Grate 3 c. raw carrots, add to mixture. Add 1 c. chopped nuts.

Put in greased, floured 9x13 pan.

Bake 375° for 1 hr.

If using glass pans reduce temp to 350°

icing for Carrot Cake

1/2 stick oleo

3 oz Philly Cream Cheese (soft)

1 tsp vanilla

Beat well, add enough powdered sugar to make spreading consistency.

Edith made above cake the day of

Serves: Grandma K. Jensen.

She then sent recipe because it was so good.